

# Meal Plan Overview

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## Final Meal Plan: The “Spice Route” Mini

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Dates: Monday, Jan 19 - Thursday, Jan 22, 2026 Theme: Complex Flavors, Under 45m Prep, No Tough Meat.

Day	Meal	Prep Note
Monday	Turkish Lentil Soup	No Defrost needed. Chop veg while lentils simmer.
Tuesday	Mediterranean Bowl	Defrost: Pull Fire Roasted Roots from freezer today.
Wednesday	Off/Leftovers	
Thursday	Beef & Broccoli Stir-Fry	Defrost: Move Chuck Stew Meat to fridge Wed night. Sliced best while semi-frozen.

## The Recipes

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### 1. Monday: Turkish Lentil Soup & Shirazi



- Total Time: 40 mins.
- Flavor Layer: Sizzling Aleppo/Garlic oil drizzle + Heavy Lime juice.
- Kid Submeal: Plain boiled carrots/potatoes (fished out before blending) + Cheese Toast.
- Recipe File: [recipes/turkish-lentil-soup.md](#)

### 2. Tuesday: Mediterranean “Rainbow” Bowl



- Total Time: 30 mins.
- Flavor Layer: Crispy spiced chickpeas + Lemon-Dill yogurt sauce + Minty cucumber/tomato salad.
- Kid Submeal: Rainbow Plate (Separated piles of chickpeas, roots, cucumbers, and yogurt dip).
- Recipe File: [recipes/mediterranean-bowl.md](#)

### 3. Thursday: Velveted Beef & Broccoli Stir-Fry



- Total Time: 35 mins.
- Flavor Layer: Ginger/Garlic/Sesame sauce + Velveted beef (tender, never chewy).
- Kid Submeal: Plain beef strips + Steamed broccoli + Plain rice.
- Recipe File: [recipes/beef-and-broccoli.md](#)